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NR-34.

COOPERATIVE EXTENSION WORK IN AGRICULTURAL AND HOME ECONOMICS.

STATE AGRICULTURAL COLLEGE AND
UNITED STATES DEPARTMENT OF AGRICULTURE,
COOPERATING.

STATES RELATIONS SERVICE, OFFICE OF
EXTENSION WORK, NORTH AND WEST,
WASHINGTON, D. C.

BOYS' AND GIRLS' CLUB WORK.

MOTHER-DAUGHTER HOME CANNING CLUBS.

PROJECT REPORT.

TO CLUB MEMBER:

This blank form is sent to all the members of the Mother-Daughter Canning Clubs, in order to secure uniform and carefully attested reports on the results of the club work for the season, and at the same time furnish definite instructions on how to keep records of observations, receipts, and expenditures in connection with this project and its management.

Keep an accurate record of your home canning work as you proceed, being careful to include all items of management and expense, as well as your receipts from the sale of fresh and canned products, and then fill out this report, in full, and mail it to your local leader or county superintendent of schools, who will transmit the same to the State Club Leader, whose name is signed in the right-hand corner below.

Very truly, yours,

State Club Leader.

CLUB MEMBER: Please fill out the following report blank, in full, from your daily records of Home Canning Club work for the past season. The blank transmitted early in the spring is intended as a guide and is for you to keep. The blank sent to you in the fall is for your final report.

COSTS.

Charge the cost of fruit and vegetables secured from the home orchard and garden at actual cost of production (rent of land, cost of preparation, seed, labor, plants, etc.). Charge the time of mother and daughter combined at 25 cents per hour. Charge all other things, such as sugar, salt, jars, cans, etc., at actual cost.

COST OF ALL CANNING.

1. Fruits secured in home orchard	\$
2. Vegetables raised in home garden
3. Fruits purchased for canning
4. Vegetables purchased for canning
5. Mother's and daughter's time, hours, at 25 cents per hour
6. pounds of sugar, at cents per pound
7. pounds of salt, at cents per pound
8. Glass jars (charge one-fifth value to each year's work)
9. Rubbers, lids, flux, solder, coring knives, etc
10. Tin cans and caps, No. 2, No. 3, No. 10
11. Total cost of canning outfit, \$..... (Charge one-fifth cost to each year's work)
12. Fuel (estimated)
Total cost of production

RECEIPTS.

(Estimate the value of products canned at the price it would cost to secure them on the market.)

1. pints fruit, glass jars, at cents	\$
2. quarts fruit, glass jars, at cents
3. half-gallon glass jars of fruit, at cents
4. No. 2 tin cans of fruit, at cents
5. No. 3 tin cans of fruit, at cents
6. No. 10 tin cans of fruit, at cents

Total quarts of fruit canned

(Estimate No. 2 cans as pints, No. 3 as quarts, No. 10 as gallons.)

7. pints vegetables, glass jars, at cents
8. quarts vegetables, glass jars, at cents
9. half-gallon glass jars vegetables, at cents

10.	No. 2 tin cans of vegetables at	cents	\$
11.	No. 3 tin cans of vegetables at	cents
12.	No. 10 tin cans of vegetables at	cents
Total quarts of vegetables canned			
13.	pints jams, jellies, fruit butters, etc., at	cents
14.	pints soup, soup stock, and mixed vegetables at	cents
(Use these lines to list other things canned or preserved.)			
15.		
16.		
17.		
Total value of products
Net profit
(Subtract cost of production from value of products.)			

SPECIAL REPORT.

DAUGHTER'S REPORT.

.....,
(Name.)	(Age.)	(Date.)
.....,
(P. O. Address.)	(R. F. D.)	(County.) (State.)

1. Did you do any canning last year?
2. Did you do any club work last year?
3. Have you assisted in any public canning demonstrations?
4. Where?
5. Did you interest and help any of your friends or club members in the canning work?
- How many?
6. What kind of stove did you use for canning?
7. What kind of jars did you use?
8. What type of canner did you use? (Hot-water-bath, water-seal, or steam-pressure.)
-
9. Largest number of quarts canned in a single day
10. Total number of quarts of fruits marketed this year
11. Total number of quarts of vegetables marketed this year
12. Total number of quarts of jams, jellies, and preserves marketed
13. Total number of quarts of soups, purées, consommés marketed
14. How many more quarts of fruit put up in home this year than last?
15. How many more quarts of vegetables put up this year than last?
16. How many more pints of jams, jellies, fruit butters, etc., put up this year than last?
17. How many more quarts of canned fruit marketed this year than last?
18. How many more quarts of canned vegetables marketed this year than last?
19. Total number of varieties canned

MOTHER'S REPORT.

- (Name.) ----- (Date.) -----
1. Method used? (Open-kettle, fractional, or cold-pack—Club recipes are for cold-pack method) -----
 2. Tell how the Canning Club work has helped you in your home -----
 3. Has the club work interested your daughter in the home? -----
 4. Has the labor of the canning season been lightened and made more interesting? -----
 5. What prizes did you win at local, county, or State fair? -----
Self ----- Both -----
 6. Have you assisted your neighbors in any way to can surplus food products? -----
How many? -----

SUMMARY OF MOTHER-DAUGHTER CLUB WORK.

- | | |
|--|----------|
| 1. Total number quarts of fruit canned ----- | |
| (Estimate No. 2 cans as pints, No. 3 as quarts, No. 10 as gallons.) | |
| 2. Total cost of fruit, fuel, sugar, jars, cans, labor, etc ----- | \$ ----- |
| 3. Average cost of fruit per quart ----- | |
| (Divide answer No. 2 by answer No. 1.) | |
| 4. Total number of quarts of vegetables canned ----- | |
| 5. Total cost of vegetables, fuel, salt, jars, cans, labor, etc ----- | |
| 6. Average cost of vegetables per quart ----- | |
| (Divide answer No. 5 by answer No. 4.) | |
| 7. Total number of pints of jams, jellies, fruit butters, etc ----- | |
| 8. Total cost of production for jams, jellies, fruit butter, etc ----- | |
| 9. Average cost of jams, jellies, fruit butters, etc., per pint ----- | |
| (Divide answer No. 7 by answer No. 8.) | |
| 10. Total pints soups, purées, and consommés canned ----- | |
| 11. Total cost of production; vegetables, fuel, meats, etc ----- | |
| 12. Average cost per pint ----- | |
| (Divide answer No. 12 by answer No. 11.) | |

CERTIFICATE.

I hereby certify that this is a complete and correct report in every particular, and that we have answered all questions to the best of our ability.

(Mother's signature.)

(Daughter's signature.)

STATEMENT BY COMMITTEE.

We hereby certify that we have checked this report and investigated the products canned and find the report correct. We also certify that we are not relatives of the club members.

-----, -----, -----, -----
 (Date.) (Name.) (Address.) (Occupation.)

-----, -----, -----, -----
 (Date.) (Name.) (Address.) (Occupation.)

STORY—"MOTHER AND I AT HOME CANNING."

INSTRUCTIONS TO DAUGHTER.

Write carefully, with pen and ink, in your own language, the story of your club work. Observe carefully the proper use of capitals and punctuation. Make your story tell of your interesting experiences in connection with your work. If it is well written and interesting, it may be sent to the public press. Tell the interesting things about the work of both yourself and mother in your planning and experiences in home canning.

SUGGESTIVE OUTLINE FOR STORY.

The following outline is suggestive. You may have other interesting material that you will want to add. Make your story interesting.

1. Why we joined the canning club.
2. How we did our canning in former years.
3. How we planned to save time and labor this year.
4. Did father, hired men, or brothers become interested, and how did they assist you?
5. Tell the interesting incidents of your canning work.
6. Tell about the local exhibit of your club.
7. Tell about the interesting exhibits that you made at county or State fairs.
8. Tell about the difficulties that you overcame.
9. Tell how and where you stored your canned fruit and vegetables.
10. Tell how you graded products before canning and the number of grades.
11. Tell how and where you marketed your products.
12. Tell what kind and how much of your canned goods you will use on an average per day in your home.
13. Tell how it benefited you and mother.
14. Demonstrations I have given.
15. Tell in your own words how you and your club have assisted in community development.

STORY—"MOTHER AND I AT HOME CANNING."

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